

SAN FILIPPO
MONTALCINO

BRUNELLO DI MONTALCINO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
2016



The colour is ruby red with a slight tendency to garnet. The perfume is intense and complex, spicy, with dominant notes of Amarena cherry. The olfactory phase continues on the palate. The flavour is full, harmonious and persistent, with dense and silky tannins.

DATA SHEET

Name: BRUNELLO DI MONTALCINO DOCG

Production area: Montalcino

Altitude: from 240 to 300 metres a.s.l.

Type of soil: of Eocene origin, clayey, calcareous with shale

Exposure: north, north-east

Planting density: 4.650 plants/hectare

Training system: unilateral and bilateral cordon spur

Grape variety: Sangiovese Grosso

Rootstock: 110 R and 420 A

Harvesting period: first ten days of October

Grape yield per hectare: 7 tons per hectare

Vinification: Fermentation in stainless steel at controlled temperature

Maceration: 2 days at 10°C - 10/12 days at 26/28°C

Malolactic fermentation: in vats of cement, stainless steel and wood

Ageing: 24/28 months in barrels

Refinement in the bottle: 10 months

Bottles produced: 15.000

Alcol: 14,5